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Biscuits and Cookies: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Biscuits and Cookies (GB 7100-xxxx) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB7100-1986 Hygienic Standard for Cakes, Biscuits, and Bread:

An item to take note of is that the Chinese word for “biscuits” also refers to “cookies.”

BEGIN TRANSLATION

Items noted in the translation of GB7100-XXXX Hygienic Standard for Biscuits:

- The original standard structure has been revised. The specifications on materials, food additive usage, hygienic requirements for production and processing, as well as packaging, labeling, storage and transportation have been added to this standard.
- Requirements for moisture content were added and the requirements for Aflatoxin B1 were cancelled.
- The sensory requirements that were not related to safety were deleted.

This standard is drafted by: the Beijing Disease Prevention and Control Center, Tianjin Food Hygiene Supervision and Inspection Institute, Shandong Sanitation and Anti-epidemic Station, Chongqing Sanitation and Anti-epidemic Station, and the Dalian Sanitation and Antiepidemic Station.

Individual drafters include: Zhang Zheng, Hu Yuying, Wang Guichun, Wu Jun, Yan Huabin, Liang Jin and Ding Xiuying.

GB7100-XXXX Hygienic Standard for Biscuits

1. Scope

This standard specifies the requirement for biscuits; including the hygienic requirement and inspection method for food additives and for the production and processing of biscuits. This standard applies to biscuits that use cereal powder, oil, and sugar as the main raw material and add with proper quantities of auxiliary material to be made through powder mixing, shaping and baking.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 2760 National Standard for Food Additives

GB/T4789.24 Food Hygiene Microorganism Test and Inspection of Candies, Pastry and Preserved Fruits
 GB/T5009.3 Determination of Moisture Content in Foods
 GB/T5009.56 Analysis Methods for the Hygienic Standard of Pastry
 GB7718 National Standard for Food Labels
 GB8957 National Standards for Pastry Factories

3. Terminology and definitions

The following definitions apply to this standard.

3.1. Biscuits without filling

Includes biscuits that are without any other treatment after undergoing baking.

3.2. Sandwich biscuits

Includes biscuits that, after baking, have some filling including; oil or fat, sugar or jam added between the biscuits or on top of it but without any further heating.

4. Requirements

4.1. Raw Material Requirements

Shall conform to the corresponding standards or related regulations. For the cream and butter biscuits that easily become rancid, they should be kept under low temperature.

4.2. Sensory Inspection Requirements

Products should possess the intrinsic color, odor, taste, texture and shape without any abnormal rancid or mildew smell. There should not be any mold, insect marks or other impurities visible inside or outside of the biscuits.

4.3. Physical Inspection Requirements

Shall conform to the requirements in Table 1.

Table 1. Physical Requirements

Index	Standards
Acid value mgKOH/g fat =	5
Overoxidation value, g/100 g fat =	0.25
Total arsenic(counted as As), mg/kg =	0.5
Lead (Pb), mg/kg =	0.5
Moisture content g/100 g =	6.5

4.4. Microbial Inspection Requirements

Shall conform to the requirements in Table 2.

Table 2. Microbiological Requirements

Index	Standards
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	Biscuits without any filling	Sandwich biscuits
Total bacteria colonies, cfu/g =	750	2,000
Coli bacillus flora MPN/100 g =	30	
Fungi, cfu/g	50	
Pathogenic bacteria (Salmonella, Shiga's bacillus, Staphylococcus aureus)	Must not be detected.	

55. Food Additives

5.1. Quality of food additives shall meet the relevant standards and regulations.

5.2. Variety and dosage shall comply with the regulations in GB2760.

6. Hygienic Requirement for Food Production and Processing

Shall meet the regulations in GB8957.

7. Packaging

The packing containers and materials shall meet the relevant hygienic standards and related regulations.

8. Labeling

Labels on shaped packages shall conform to GB7718.

9. Storage and Transportation

9.1. Storage

The products should be stored in dry locations with good ventilation and kept away from harmful, poisonous, volatile or corrosive materials with any strange smell.

9.2. Transportation

During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell.

9.3. Bulk products shall be protected from dust contamination during storage, transportation and sales; the cold processed products shall be kept, transported, and sold at low temperature.

10. Inspection Methods

10.1. Sensory Inspection Methods

Take greater than a 50-gram sample, observe whether or not its color, taste, smell, and texture are proper and meet the sensory inspection requirements of 4.2. No abnormal smell, mould or other impurities should be existed.

10.2. Physical Inspection Methods

10.2.1. Moisture Content

Determined according to GB/T5009.3.

10.2.2. Acid-value, Per-Oxidation Value, Arsenic and Lead
Determined according to GB/T5009.56.

10.3. Microbiological Inspection Methods
Determined according to GB/T4789.24.

END TRANSLATION